

REMOISSENET PÈRE ET FILS

Chambolle-Musigny 1er Cru 'Les Combottes'

The name Remoissenet for serious collectors stands for refined, classic Burgundy wines. A leading light in Beaune for generations, this 150-year-old estate is now more than ever the definitive source for the finest wines Burgundy has to offer. Crucially, the team at Remoissenet wears two separate yet related hats. The first is as a high-quality, small-batch négociant, maintaining long-term and close relationships with growers up and down the Côte. The second is as a vine-growing estate with an expanding stable of Burgundy's most lauded vineyards, all cared for fastidiously and according to biodynamic principles.

WINERY: Remoissenet Père et Fils

WINEMAKER: Claudie Jobard

ESTABLISHED: 1877

REGION: FRANCE • Burgundy • Côte de Beaune • Beaune

APPELLATION: Chambolle-Musigny AOC

BLEND: 100% Pinot Noir

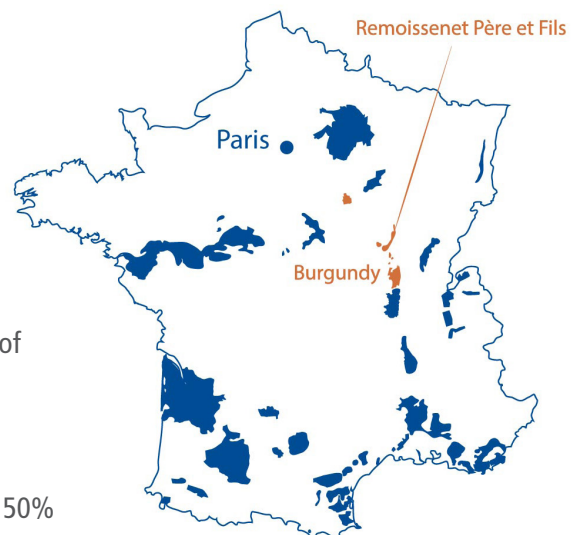
VINEYARDS: Purchased grapes from premier cru vineyard 'Combottes,' just east of the village, in a small depression or "combotte" (diminutive of "combe" or valley). East-facing; soils are stony, limestone with clay.

AGE OF VINES: 20-40 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in opentop fermenters and aged in French oak barrels (350L), with approx. 50% new barrels. Bottled unfined and unfiltered.

TASTING IMPRESSIONS: Aromas of black fruits, purple flowers, crushed stones, light spice. Medium-bodied, suave, intense.

PAIRING SUGGESTIONS: Grilled steak or sauced game meat; soft, moderately aged French cheese



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